



\$60.00 Per Person

First Course

Select two of the following

Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon and Ranch
Dressing

Caesar Salad
with Seasoned Croutons and
Parmigiano-Reggiano Cheese

Tortilla Soup
with Rotisserie Chicken, Avocado
and Crushed Red Chilies

Main Course

Select three of the following

Spit Roasted Half Chicken
with Garlic Jus

Sautéed Rainbow Trout
with Brown Butter and

Char Gilled Center Cut
8oz Filet Mignon

Grilled Atlantic Salmon
with Seasonal Preparation

Veggie Entrée
Grilled Portobello Mushroom with roasted red
peppers, grilled red onion and fresh mozzarella

Family Style Side Dishes

Select three of the following

Green Chile Mac 'N' Cheese
Sautéed Spinach

Steakhouse Mushrooms
Crushed Yukon Gold Potatoes

Mexican Street Corn

Desserts

Choose two of the following

Flourless Chocolate Torte with a Peanut Butter Mousse

Brown Sugar Crème Brulee

Huckleberry Cheesecake



\$70.00 Per Person

Appetizers

Select two of the following - served on Platters to Share

- | | | |
|---|--|---|
| Crab Cake
With Chipotle
Remoulade and Green
Chili Butter | Made to Order Fresh
Avocado Guacamole
with Hot Corn Tortilla Chips | Kettle of Green Chili
Pork Stew
with Melted Jack Cheese
and Buttered Tortillas |
| Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon and Ranch Dressing | | |

First Course

Select two of the following

- | | |
|---|--|
| Caesar Salad
with Seasoned Croutons and
Parmagiano-Reggiano | Tortilla Soup
with Rotisserie Chicken, Avocado
and Crushed Red Chilies |
|---|--|

Main Course

Select four of the following

- | | |
|---|--|
| Braised Beef Short Rib
With Tomato Jam and Natural Jus | Sautéed Rainbow Trout
with Brown Butter and Almonds |
| Spit Roasted Half Chicken
with Garlic Jus | Grilled Atlantic Salmon
with Seasonal Preparation |
| Char Gilled Center Cut
8oz Filet Mignon | Veggie Entrée
Grilled Portobello Mushroom with
roasted red pepper, grilled red onion and
fresh mozzarella |

Family Style Side Dishes

Select three of the following

- | | |
|-----------------------------|----------------------|
| Sautéed Spinach | Steakhouse Mushrooms |
| Green Chile Mac 'N' Cheese | Mexican Street Corn |
| Crushed Yukon Gold Potatoes | |

Desserts

Choose two of the following

- Flourless Chocolate Torte with a Peanut Butter Mousse
Brown Sugar Crème Brulee
Huckleberry Cheesecake



\$90.00 Per Person

Appetizers

Select two of the following - served on Platters to Share

Queso con Puerco
With Crisp Corn Tortilla Chips

Fresh All Lump Crab Cake
Green Chili Butter and Spicy Remoulade

Kettle of Green Chili Pork Stew
with Melted Jack Cheese
and Buttered Tortillas

Lamb Fondue
With a White Wine Pepperjack
Fondue, Butternut Squash and
Chili pecan bread

First Course

Select two of the following

Iceberg BLT
with Blue Cheese Crumbles,
Tomatoes, Bacon
and Ranch Dressing

Caesar Salad
with Seasoned Croutons
and Parmagiano-Reggiano
Cheese

Tortilla Soup
with Rotisserie Chicken,
Avocado and Crushed Red
Chilies

Main Course

Select four of the following

Spit Roasted Half Chicken
with Garlic Jus

Braised Beef Short Rib
With Tomato Jam and Natural

Sautéed Rainbow Trout
with Brown Butter and

Veggie Entrée
Grilled Portobello Mushroom
With roasted red pepper, grilled red
onion and fresh mozzarella

Grilled Atlantic Salmon
with Seasonal Preparation
8 oz Center Cut Filet Mignon
22 oz Cowboy Cut Ribeye

Family Style Side Dishes

Select three of the following

Green Chile Mac 'N' Cheese
Sautéed Spinach

Sautéed Asparagus
Steakhouse Mushrooms
Crushed Yukon Gold Potatoes

Desserts

Choose two of the following

Flourless Chocolate Torte with a Peanut Butter Mousse
Brown Sugar Crème Brulee
Huckleberry Cheesecake